

Avondale Sauvignon Blanc 2003

Veritas 2003 - Silver

Michelangelo International Wine Awards 2003 - Silver

A pronounced bouquet of ripe tropical fruit and green pepper with gooseberry undertones. A complex full-bodied wine with a crisp lingering aftertaste.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Avondale Farm

winemaker : Dewaldt Heyns

wine of origin : Coastal

analysis : alc : 13.70 % vol rs : 3.95 g/l pH : 3.27 ta : 8.0 g/l va : 0.45 g/l

type : White

pack : Bottle

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ageing : Drink now or within the next 2 years.

about the harvest: The fruit was hand picked at 22, 23 and 24° Balling respectively from 12-year-old vines on steep south facing Hutton soils. Average yield per hectare was 8,5tons.

in the cellar : This wine was made reductively. The grapes were destemmed and crushed followed by 12 hours of skin contact before it was gently pressed. Fermentation took 4 weeks at 12°C. Extended lees contact was allowed for 4 months with a weekly stirring. A bentonite fining preceded a fine sheet filtration prior to bottling.

